

# KODIAK

## Operating Instructions

### KODIAK20



# Varimixer

EN

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## **GENERAL:**

This manual should be seen as an integral part of the mixer and should be kept by the machine throughout its working life. Before the machine is commissioned, it is important to read these instructions thoroughly, particularly the section on user safety. The manufacturer may update the product manual without updating this copy of the manual.

The manufacturer will not be liable for faults caused by:

- Careless, improper or incorrect use of the mixer
- Non-standard use (not for the purposes described in the manual)
- Incorrect installation
- Incorrect power supply to the machine
- Failure to comply with maintenance instructions
- Modifications to the machine
- Spare parts and accessories that are not original or specified for this model
- Failure to comply with instructions in this manual

In case of faults with the mixer, please contact the supplier.

The guarantee does not cover damage caused by misuse, overloading or the user's failure to comply with the maintenance instructions.

## **UNPACKING:**

The machine should be unpacked and the packaging disposed of according to regulations applicable in the country concerned. Before the mixer is removed from the pallet, check that all parts are present with the machine:

- Safety guard and filling chute
- Power cable
- 32 mm fixed spanner for legs.
- Bowl trolley for floor model
- Bowl, whip, beater, hook and scraper with blade, if these were selected with the order.

The machine can be released from the pallet by cutting the strips.

## TRANSPORT:



Lifting equipment should always be used to move the machine. .  
The machine must not be pulled or lifted by the bowl lift handle.  
When the machine is moved, it should be in a vertical position at all times.

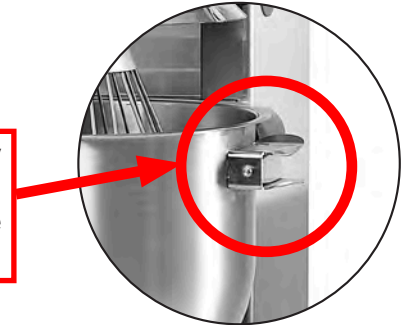
## INSTALLATION, ADJUSTMENTS AND FIXING:

The ambient temperature around the machine must not exceed 45°C.

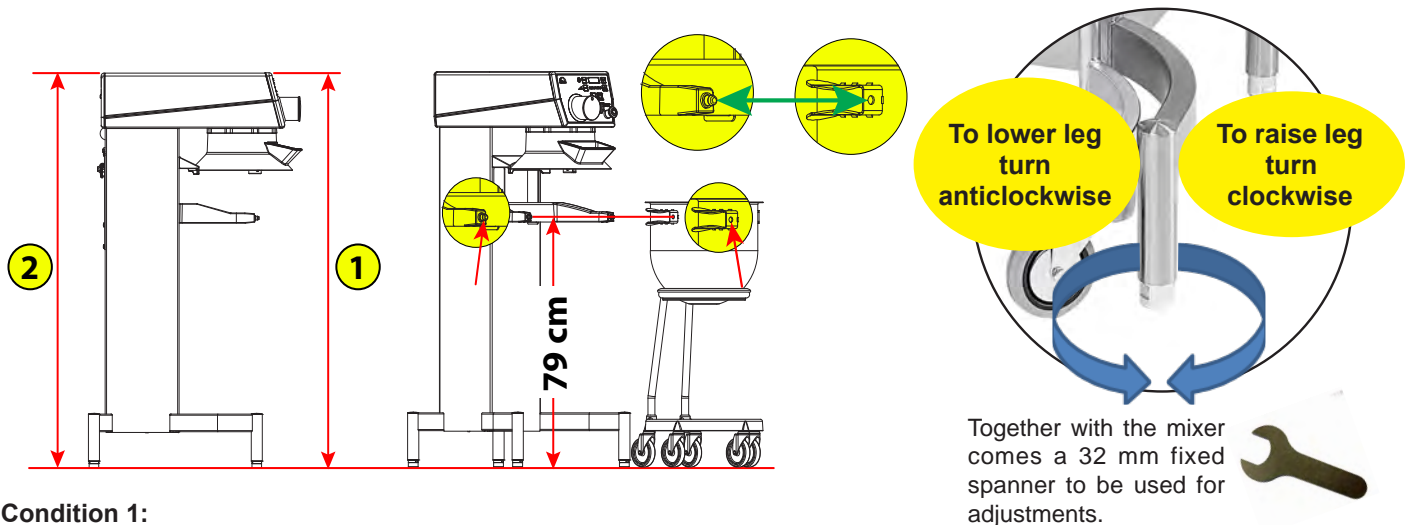
### Especially for floor model - Adjustments:



**The height of the legs should be adjusted** so that the bowl on the bowl trolley fits perfectly into the bowl arms.  
The bowl arms should be at the correct height above the floor before the machine is taken into use – see “**Condition 1**” and **Condition 2**.



**It is of the utmost importance that the machine's legs are adjusted so that the conditions described by the following sketch are met:**



### **Condition 1:**

The top of the mixer must be parallel to the floor. To ensure this you must measure the distance from the top of the machine to the floor:

The dimension must be the same when measured at the front of the mixer ① and at the rear of the mixer: ②

### **Condition 2**

The mixer must be height adjusted so that the bowl on the bowl trolley fits exactly in the bowl arms:

Basically, the dimension from floor to centre of the knobs on the bowl arms must be 79 cm. If the bowl on the bowl trolley does not fit exactly in the bowl arms at this dimension, adjust slightly on the front legs of the mixer.

### Especially for table model - fixing and adjustment:



**Kodiak 20 table model must be fixed to the table it is placed on.**

Kodiak 20 table model is fixed with bolts in the two hind legs.

Bolts with dimensions M10 x 20 mm + table top thickness and a washer are used.

The table must be suitable for machine's weight and operation.

### **Height adjustment:**

If the table is not fully even, justifications can be made by adjusting the two front legs.

The adjustment is made as described for the floor model - see above.



### Electrical connection:



Before the machine is connected to the mains, check that the voltage and frequency printed on the name plate are correct for the installation location. The name plate is positioned uppermost on the back of the machine.

There is a risk of injury if the machine is not earthed.

It must be ensured that the cable used to connect the machine to the mains meets the standard for the country in which the machine is installed. See also **Example electrical connections, page 14**

**The mixer must be earthed. Failure to do so may cause injury.** If there is no earth connection, the EMC filter will not work, with the risk of damage to the frequency converter.

When the machine is connected, **phase + neutral + earth** or **phase + phase + earth** should be used. In both cases, it is important to ensure that the voltage between the two live pins matches the name plate. (See examples on page 13)

The machine must only be connected to an earthed mains supply.

A plug with two pins plus earth should be used. Alternatively, two wires plus earth from a three-phase supply may be used.

The machine should be protected by a differential switch.

The machine is protected by a 10A fuse. The fuse is built into the socket on the back of the machine.

Users can connect the mixer to the power supply themselves; refer to the section on **Electrical connection** which must be followed.

For the benefit of service staff, it should be clear to see when the mains plug to the mixer has been removed from the socket in the wall.

The cable is fixed to the machine in the plug made of silicone, see “**Components of the machine**” page 7.

### TECHNICAL DATA:

Kodiak 20	Gross weight	Net weight	kW	Volts	Amps	Variable speed, tool
Model	kg	kg	kW	V	A	rpm
Floor model	179	154	0,75	230	6,3	64 - 353
Table model	97	72				

### LAYOUT DRAWINGS:

Floor model:

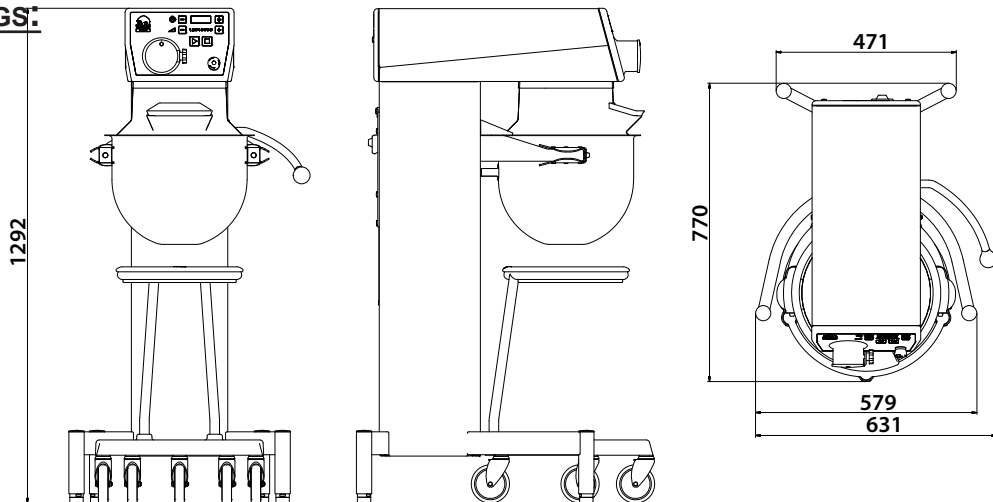
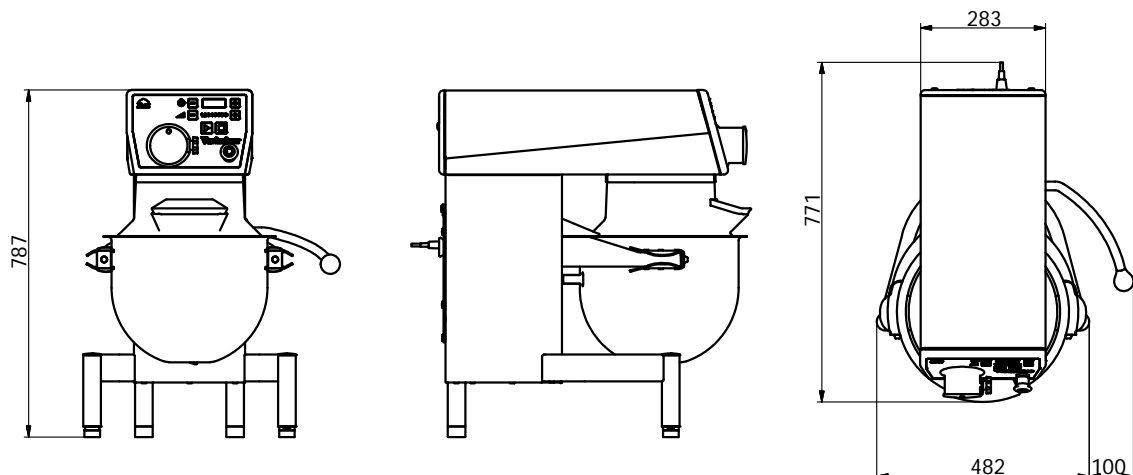


Table model:



## COMMISSIONING:

Bowl, tools, safety guard and filling chute should be cleaned before use – see section on “**Cleaning**”, page 10.

**Floor model:** The bowl arms **must** be at the correct height above the floor before the machine is taken into use – see “**Installation, adjustments and fixing**”, page 3

**Table model:** The mixer **must** be fixed to the table, see “**Installation, adjustments and fixing**” page 3.

## RECOMMENDED USE OF THE MACHINE:



The machine is designed for the manufacture of products that do not trigger any reactions or release substances that may be harmful to the user when in use.

The machine must not be used in an explosive atmosphere.

The mixer must only be operated by staff who have been trained in the use of the machine according to these instructions. Users must be over 14 years of age.

The mixer is designed for commercial use in kitchens, catering outlets and bakeries.

The machine may only be used as specified in this manual.

Only bowls designed for Kodiak 20 may be used.

Tools should be used in conjunction with the corresponding bowl – a 20L tool with the 20L bowl and a 20/12L tool with the 20/12L bowl.

Unless the change is recommended by the manufacturer, modifying the machine is prohibited.

If the machine is fitted with an attachment drive, only accessories produced or recommended by Varimixer A/S should be attached.

## SAFETY:



The machine is designed for the manufacture of products that do not trigger any reactions or release substances that may be harmful to the user when in use.

Users must be over 14 years of age and trained in the use of the machine according to these instructions.

### User safety is assured as follows:

- Tools can only rotate when the safety guard is in place and the bowl is lifted.
- The safety guard is made of polycarbonate. It is not possible to attach the guard incorrectly.
- No access to rotating tools.
- The spread of flour dust is inhibited.
- Equipped with emergency stop - The tool stops rotating in less than 4 seconds (also for normal shut-down and stop via safety guard).
- Clearance between guard/stand and lifting handle at least 50 mm.
- Noise level under 70 dB.
- Machine remains stable on a slope of up to 10°.

The machine is protected against overvoltage.

Non-ionising radiation is not produced intentionally, but rather technically conditioned by electrical equipment (e.g. electric motors, live power lines or solenoids). The machine is not equipped with strong permanent magnets. By maintaining a safe distance (between the field source and implant) of 30 cm, any impact on active implants (e.g. pacemakers, defibrillators) can likely be prevented.

The machine should be positioned to allow space for normal use and maintenance.

Good ergonomics for the user is ensured by the accompanying bowl trolley, which eliminates heavy lifting of the bowl and maintains the right working height.

### The following recommendations apply to work with powdery ingredients:

- Powdery ingredients should not be poured into the bowl from a great height.
- Bags of e.g. flour should be opened at the bottom, down in the bowl.
- Do not run up to the maximum speed too quickly.



There is a risk of injury if the machine is not earthed.

It must be ensured that the cable used to connect the machine to the mains meets the standard for the country in which the machine is installed. See also ‘**Electrical Connection**’ page 4.

Placing your hands in the bowl while the machine is running may cause physical injury.



## WORKING WITH HOT INGREDIENTS:

When working with hot ingredients which are added via the filling hole in the safety guard, it is necessary to use the filling chute.

The filling chute is made of FDA-grade silicone, and is able to withstand hot ingredients up to 200°C. The filling chute can be used for ingredients as hot as this for as long as necessary.

If the filling chute is **not** used, ingredients which are added via the filling hole in the safety guard must not be more than 60°C.

## MAX. CAPACITY OF THE MACHINE:

Capacity pr. mix	Tool	Kodiak 20	<b>AR = absorption ratio (%AR)</b> (liquid as % of dry matter)  <b>E.g.</b> a basic recipe includes 1 kg dry matter and 0.6 kg liquid:  this gives $AR = \frac{0.6 \text{ kg} \times 100}{1 \text{ kg}} = 60\%$  If, for example, the maximum capacity of the mixer is required, the calculated AR = 60% is used to determine the amount of dry matter and liquid in the dough:  Maximum capacity of the machine = 11 kg for dough with AR = 60% Now the weight of the dry matter in this dough is calculated as follows:  $\text{Dry matter} = \frac{\text{max. capacity} \times 100}{AR + 100} = \frac{11 \text{ kg} \times 100}{60 + 100} = 6,875 \text{ kg}$ $\text{Weight of liquid} = 11 \text{ kg} - 6,875 \text{ kg} = 4,125 \text{ kg}$  Local variations in the quality of the raw materials may affect water absorption, volume, baking characteristics etc., and hence capacity.
Egg white	Whip	2,4 l	
whipped cream	Whip	5 l	
Mayonnaise *	Whip	16 l	
Herb butter	Beater	10 kg	
Mashed potatoes *	Beater/Whip	12 kg	
Yeast dough (50% AR) **	Hook	10 kg	
Yeast dough (60% AR)	Hook	11 kg	
Ciabattadough (70%AR)	Hook	12 kg	
Muffins *	Beater	14 kg	
Cake base	Whip	5 kg	
Meat ball mix *	Beater	15 kg	
Ising	Beater	14 kg	
Doughnut (50%AR)	Hook	12,5 kg	

## EQUIPMENT:

Standard equipment, as follows:
Bowl 20 l
Hook, whip and beater for 20 l bowl
A silicone filling-chute for hot ingredients
Optional accessories:
Scraper for 20 l bowl, if mixer is fitted for a scraper
Bowl 12 l
Hook, whip and beater for 12 l bowl
Scraper for 12 l bowl, if mixer is fitted for a scraper
Standard equipment for floor model
Bowl trolley



## COMPONENTS OF THE MACHINE:

Control panel



Control panel with attachment drive

Filling chute

Safety guard

Mixer tool

Bowl

Bowl truck  
Only floor model

Mixer head

Lifting handle



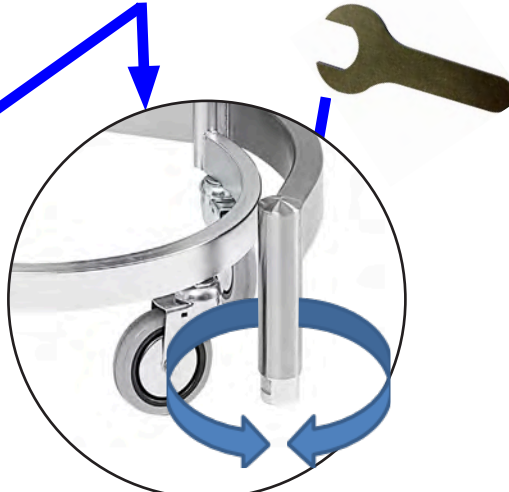
Socket on the back of the machine; contains 10A fuse, see page 14.



Bowl arms; see page 3 for attachment between bowl arms and bowl

Table model must be bolted to the table, see page 3

Adjustable legs; see page 3 for adjustment



## **KODIAK USER-FRIENDLINESS:**

KODIAK has designed in partnership with kitchen and bakery staff, which has resulted in a number of user benefits:

### **The machine itself**

Can be connected to the mains by the user

Is made of stainless steel

The floor model has height-adjustable feet to ensure that the high bowl trolley works properly

Is easy to clean, with large surfaces and a removable safety guard which can be machine-washed

The power cord is connected to a waterproof silicone plug and can not be shaken from the machine

The inclined control panel combined with the large bowl diameter provides a good view of the contents of the bowl.

The machine is equipped with a spring that helps to lift and lower the bowl

### **Control panel:**

The control panel is simple and intuitive, with large push buttons.

The speed can be increased/decreased continuously by holding down **+** and **-**. It is also possible to 'step' between the predefined speeds 12345678.

The panel is inclined at the ergonomically correct height, making it very comfortable to use.

The panel is easy to clean with a damp cloth.

There is a built-in timer function with a display, which can also be used to show the number of operating hours.

### **Safety guard:**

The one-piece safety guard is made of transparent plastic. The guard is easy to remove and clean. The guard can be machine-washed at up to 60° and can withstand up to 90° for short periods.

The loose silicone filling chute withstands being exposed to hot ingredients up to 200° C, and is dishwasher-safe

The guard is made of a special impact-resistant material which can withstand daily use in a commercial kitchen.

The safety guard is held in place by magnets, so there are no loose parts that can break or collect dirt.

It is not possible to attach the guard incorrectly.

A force corresponding to 3 kg or 30 N should be used to remove the guard.

The filling hole in the safety guard can be turned to suit the user's needs.

### **Bowl and bowl trolley:**

The bowl is not very deep but has a large diameter, which makes it easier to see the contents while working.

The bowl does not have to be lifted into place in the bowl arms, but can be wheeled directly into position.

The bowl trolley is used for transfer from mixer to workbench, dishwasher, stores etc.

The bowl trolley provides an ergonomically correct working height.

The bowl trolley spares the user any heavy lifting.

The bowl can be tilted in the rubber ring on the bowl trolley.

### **Tools:**

The mixer whip is very compact in design, which provides for a long service life. It must be handled according to these instructions.

The bowl, beater, hook and whip are made of stainless steel.





## OPERATING THE MIXER:



### Before starting the machine:

**Floor model:** Place the bowl in the bowl trolley. Put the desired tool into the bowl and wheel it into position between the bowl arms. Ensure that the bowl is correctly engaged with the bowl arms; see “**Installation, adjustments and fixing**”, page 3.

**Table model:** Put the desired tool into the bowl and place the bowl in the bowl arms.

Fit the safety guard and turn it so the filling hole is accessible when the machine is running. The loose filling chute must be used if it is necessary to add hot ingredients during the process (i.e. ingredients at temperatures above 60°C).

Turn the tool to lock it into the bayonet fitting.

Lift the bowl with the aid of the lifting handle.

The mixer is now ready to start.

It is possible to set both the running time and speed before starting the machine; see next section:

### Start the machine:

Press to start the mixer.

Press next to to increase the speed.

Press next to to reduce the speed.

The speed is shown as a number on the scale 12345678.

The display **1**2345678 represents the lowest speed, approx. 64 rpm.

The display **12345678** represents the highest speed, approx. 353 rpm.

If a specific start speed is wanted, you set the speed and then start the mixer by pressing .

### Display of running time – Timer function:

Select a running time for the mixer by pressing next to . The running time is shown in minutes and seconds in the timer field between and .

Running times of up to 90 minutes are available.

When the mixer is running, the running time will not be reset if is pressed once; press once more and it will be reset.

If no running time is selected, the display will show the time elapsed since the mixer was started.

If the time set on the timer runs out while the mixer is running, the mixer stops and you hear a bib.

### Inspection of ingredients while in use:

If the mixer needs to be stopped temporarily without affecting the running time, press . The mixer will slow down and then stop and the running time will stop too.

The bowl can now be lowered and the ingredients checked.

Lift the bowl and press , and the mixer will start and the running time will resume.

### Stop the machine:

To stop the machine:

- Press . Running time not reset.
- Press twice. Running time reset.
- Press the emergency stop - the running time will be reset.
- ‘Tilt’ the safety guard - the running time will be reset.
- Lower the bowl - the running time will be reset.

In all cases the mixer can be restarted by pressing .

It will start at the lowest speed.

## OVERLOADING:



The mixer must not be overloaded.

Possible overload situations:

- Working with excessively tough and heavy dough
- Mixer tool exceeding the recommended speed
- Wrong mixer tool being used.

Larger lumps of fat or chilled ingredients must be reduced before they are placed in the bowl.


Overloading will cause the frequency converter to stop the machine.

**OL:1**, **OL:2** or **OL:3** will be displayed in the timer field.

Follow the description under “**Procedure in case of overloading**”.

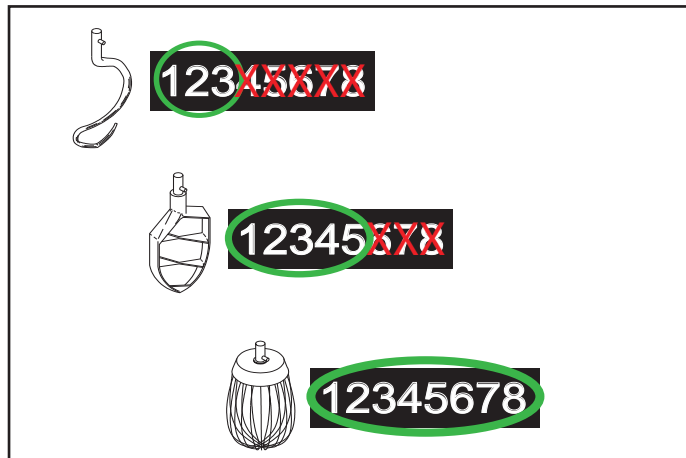
## PROCEDURE IN CASE OF OVERLOADING:

Spot the error code in the section “**Error codes and possible solutions**”, **page 12** and follow the suggestion for a solution.

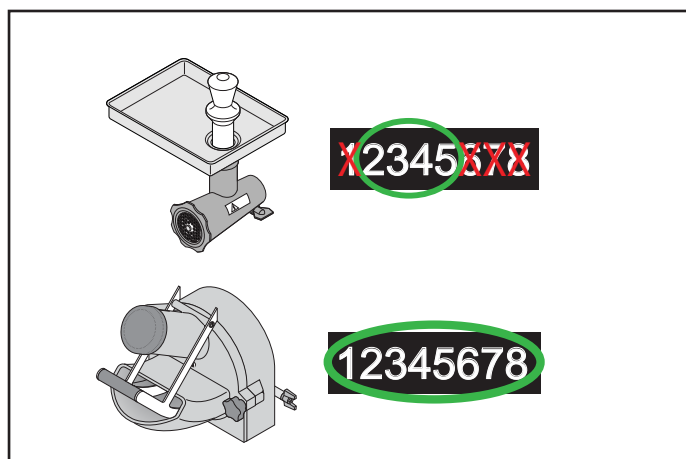
When done, remove the error code by pressing .

The mixer can now be restarted by pressing .

## RECOMMENDED SPEEDS:



## RECOMMENDED SPEEDS FOR ATTACHMENT DRIVE:



## CORRECT USE OF TOOLS:

### Recommended uses of tool:

Whip	Beater	Hook
Cream	Cake mix	Bread dough
Egg whites	Buttercream	Rye bread
Mayonnaise	Waffle mix	etc.
etc.	Forcemeat	
	etc.	



The whip should not be struck against hard objects such as the edge of the bowl. This will shorten the life of the tool because of increasing deformation.

To make mashed potato, use the beater and then the standard whip.

## CLEANING:



The machine may only be cleaned by trained staff over 14 years of age.

The machine should be cleaned daily after use. It should be wiped with a soft brush and clean water. Sulphonated soaps should be used with care, as they destroy the lubricants in the machine.



The machine should never be rinsed with a hose.

The machine parts made of aluminium – bowl arms and bowl trolley – must not be washed with very alkaline cleaning agents (pH must be between 5.0 and 8.0).

Please note that the plastic safety guard may be damaged if it is exposed to high temperatures for a prolonged period. (**Max. temperature 60°C**)

The filling chute is dishwasher-safe

The soap suppliers may be able to help by recommending the right type of soap.

## LUBRICATION AND GREASE TYPES:



Lubrication and other servicing may only be carried out by trained staff over 14 years of age.

The lid of the mixer may only be removed when the cable to the mains supply has been removed.

When repairs are made to the mixer head, the gear wheel and internal gear should be lubricated with **Molykote G-1502** the needle bearings in the mixer head can also be lubricated with this type of grease.

If the machine is supplied with an attachment drive, the gear for the attachment drive should be lubricated with **Statoil GreaseWay LiCa 80**.

Do not use any other grease types than those specified above.

## ATTACHMENT DRIVE:



The machine may be fitted with an attachment drive into which optional accessories, such as meat mincers and vegetable cutters, can be attached.

For further information on the assembly and use of optional accessories, please refer to the manual that comes with the accessory.



The machine must be shut down when the accessory is fitted to the attachment drive.

**SYSTEMATIC MAINTENANCE:**

Part	Action	Frequency	Note
Safety guard	Check the safety of the safety guard: Does the tool stop rotating when the guard is tilted/removed?	Regularly	 If the tool does not immediately stop rotating on tilting/removal of the guard, the machine must not be used. Call the engineer
Emergency stop	Test the emergency stop: Does the tool stop rotating when the emergency stop is activated?	Regularly	 If the tool does not immediately stop rotating on activation of the emergency stop, the machine must not be used. Call the engineer
Mixer head	The mixer head should only be lubricated on repair, see the section “ <b>Lubrication and grease types</b> ”.	During repairs	
The machine's other moving parts	The moving parts that belong to the bowl's lifting mechanism all run in maintenance-free plain bearings and should not therefore be lubricated.	Never	
Attachment drive	The rubber plug for covering the opening of the attachment drive should be on the machine and be intact.	Daily	The rubber plug must cover the opening on the attachment drive when the latter is not in use.
Cleaning	Follow the instructions in the section “ <b>Cleaning</b> ”	Follow the instructions in the section “Cleaning”	




**READING THE MACHINES DATA:**

Press the stop button for 5 sec. The machine's data will then be displayed as alternating text in the display. There are five readings corresponding to the five data sets described below:

- **Data set 1:** States firmware version, displayed as “F” followed by three figures, e.g. **F003** = firmware version 3.
- **Data set 2:** States the machine's running time, displayed as “t” followed by three figures, which indicate the number of 9.999-minute cycles, e.g. **t002** = 2 x 9.999 min., or 19.998 min.
- **Data set 3:** Displays four figures, which indicate the number of minutes the current cycle has been running, e.g. **1234** = 1.234 min. i.e., if **t002** is displayed followed by **1234**, the machine has been running for 19.998 min. + 1.234 min., or a total running time of 21.232 min.
- **Data set 4:** States the number of times the machine has been disconnected from the power supply (plug pulled out of the machine/powercut/switched off) and restarted, displayed as “r” followed by three figures, which indicate the number of restarts, e.g. **r002** = 2 x 9,999 restarts, or 19,998 restarts.
- **Data set 5:** Displays four figures, which indicate the number of restarts which have happened in the current cycle, e.g. **1234** = 1234 times. In other words, if **r002** is displayed followed by **1234**, the machine has restarted a total of 19,998 + 1,234 times, or 21,232 times.

**READING THE ERROR LOG:**

It is possible to display a log of the errors that have occurred:

- Hit emergency stop and press **+** next to .
- The display shows the latest error first.
- To scroll back through the errors, press **+** next to ; to scroll forward, press **-** next to .
- The last eight errors can be displayed.
- Deactivate emergency stop to cancel the display

## **ERROR CODES AND POSSIBLE SOLUTIONS:**

For some errors, the control system will show an error code in the display:

**EE: 1** User pressed  without raising the bowl to working height.

**Solution:** Raise bowl to working height.

**EE: 2** User pressed  without fitting the safety guard.

**Solution:** Fit the safety guard.

**EE: 4** The Thermal sensor in the motor has overheated.

**Solution:** The error will disappear when the temperature has dropped to an acceptable level.

Stop the mixer and reduce the quantity of ingredients in the bowl. When it starts again, select a lower speed.

**EE: 6** There is an error in communication between the control panel and the frequency converter.

**Solution:** Call the engineer.

**EE: 7** Error in frequency converter.

**Solution:** Call the engineer.

**EE: 8** Thermal sensor in the frequency converter has cut out.

**Solution:** The error will disappear when the temperature has dropped to an acceptable level.

**EE: 9** Intermittent low voltage in the power supply.

**Solution:** The power supply to the mixer should be checked by an expert.

**EE: 10** Intermittent high voltage in the power supply.

**Solution:** The power supply to the mixer should be checked by an expert.

**OL:1** The mixer is overloaded - continuously for 50 seconds

**Solution:** Reduce the quantity in the bowl; alternatively, the product may need to be divided into smaller parts or diluted before the machine is restarted. When restarted, select a lower speed, if speed was the problem

The error code is removed by pressing 


**OL:2** The mixer is overloaded - momentarily (overloaded 8 times within 20 seconds)

**Solution:** Reduce the quantity in the bowl; alternatively, the product may need to be divided into smaller parts or diluted before the machine is restarted. When restarted, select a lower speed, if speed was the problem.

The error code is removed by pressing 

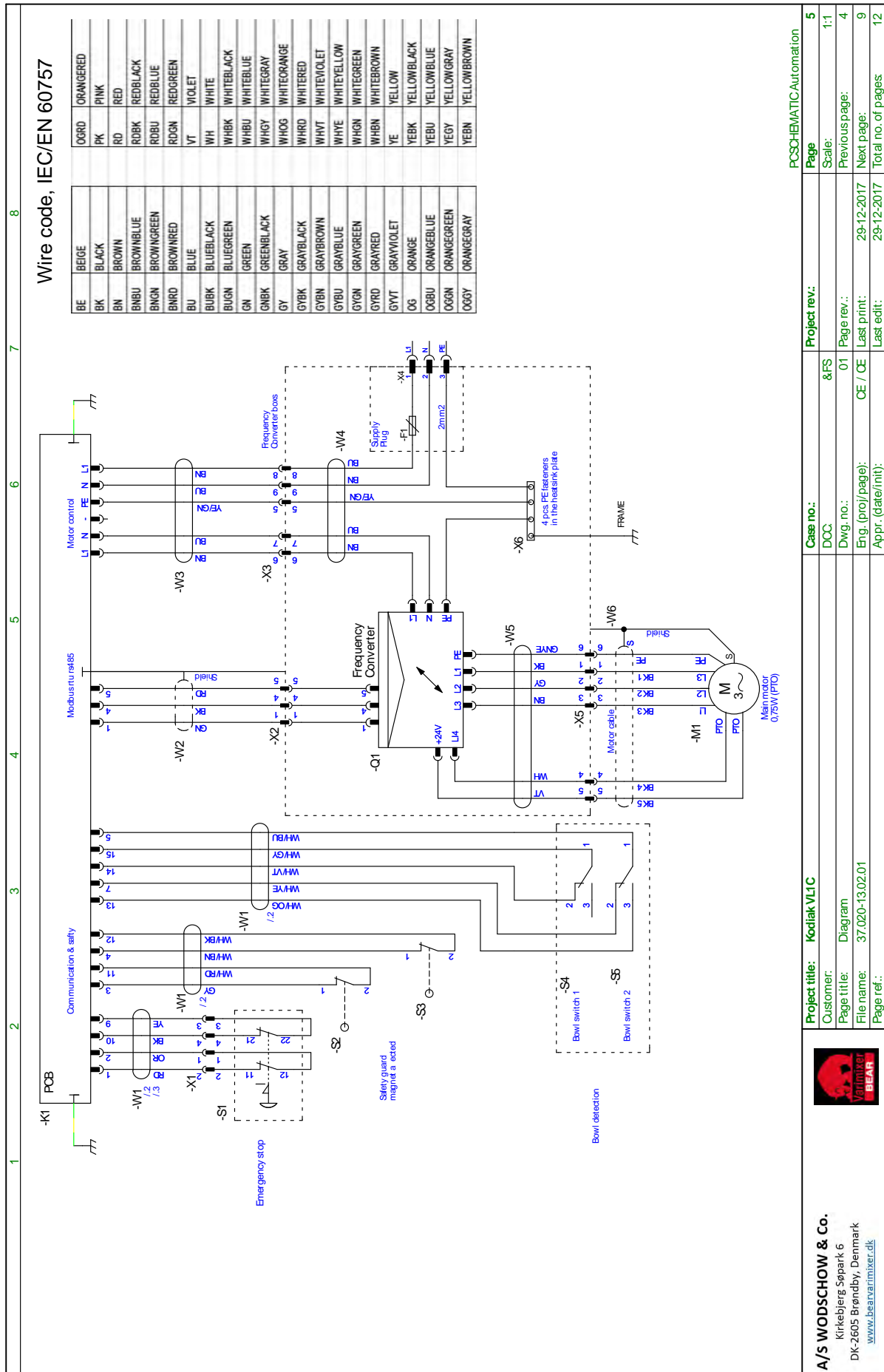
**OL:3** Blockage.

**Solution:** Remove the object that caused the blockage.

The error code is removed by pressing 

**OL:1**, **OL:2** and **OL:3** can also occur when using the attachment drive.

# CIRCUIT DIAGRAM:

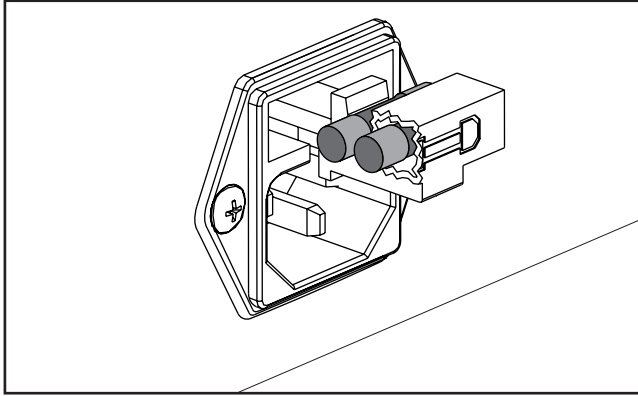





## **ACCESS TO THE FUSE:**

If the fuse burns out, it can be replaced without the aid of technical staff.

The fuse is located in the socket on the back of the machine..



## **EXAMPLE ELECTRICAL CONNECTIONS:**

Local 50/60 Hz supply.			Name plate				Notes
Power supply: phases x voltage	With neutral	Earth	Voltage	Phas- es	Use neutral	Use earth	
1 x 220-240V	Neutral	yes	230V	1	yes	yes	Note that the machine must not be connected without an earth, as this may compromise the action of the EMC filter by removing the discharge to the ground, and may be dangerous for the user.
2 or 3 x 220-240V	-	yes	230V	2	-	yes	
2 or 3 x 380-415V	Neutral	yes	230V	1	yes	yes	
2 or 3 x 380-480V	-	yes	380-480V	2	-	yes	
							 <b>For functional and safety reasons, the machine <u>must</u> be connected to the earth.</b>

<b><u>Indhold af Overensstemmelseserklæring,</u></b> (Maskindirektivet, 2006/42/EC, Bilag II, del A)	<b>DK</b>
<b><u>Contents of the Declaration of conformity for machinery,</u></b> (Machinery Directive 2006/42/EC, Annex II., sub. A)	<b>EN</b>
<b><u>Inhalt der Konformitätserklärung für Maschinen,</u></b> (Richtlinie 2006/42/EG, Anhang II, sub A)	<b>DE</b>
<b><u>Contenu de la Déclaration de conformité d'une machine,</u></b> (Directive Machine 2006/42/CE, Annexe II.A)	<b>FR</b>
<b><u>Inhoud van de verklaring van overeenstemming voor machines,</u></b> (Richtlijn 2006/42/EC, Bijlage II, onder A)	<b>NL</b>
<b><u>Contenido de la declaración de conformidad sobre máquinas,</u></b> (Directiva 2006/42/EC, Anexo II, sub A)	<b>ES</b>

Fabrikant; Manufacturer; Hersteller; Fabricant; Fabrikant; Fabricante: Varimixer A/S  
 Adresse; Address; Adresse; Adresse; Adres; Dirección: Kirkebjerg Søpark 6, DK-2605 Brøndby, Denmark

Navn og adresse på den person, som er bemyndiget til at udarbejde teknisk dossier  
 Name and address of the person authorised to compile the technical file  
 Name und Anschrift der Person, die bevollmächtigt ist, die technischen Unterlagen zusammenzustellen  
 Nom et adresse de la personne autorisée à constituer le dossier technique  
 naam en adres van degene die gemachtigd is het technisch dossier samen te stellen  
 nombre y dirección de la persona facultada para elaborar el expediente técnico

Navn; Name; Name; Nom; Naam; Nombre: Kim Jensen  
 Adresse; Address; Adresse; Adresse; Adres; Dirección: Kirkebjerg Søpark 6, DK-2605 Brøndby, Denmark  
 Sted, dato; Place, date; Ort, Datum; Lieu, date ; Plaats, datum ; Place, Fecha: Brøndby, 14-03-2018

Erklærer hermed at denne røremaskine  
 Herewith we declare that this planetary mixer  
 Erklärt hiermit, dass diese Rührmaschine  
 Déclare que le batteur-mélangeur ci-dessous  
 Verklaart hiermede dat Menger  
 Declaramos que el producto batidora

- er i overensstemmelse med relevante bestemmelser i Maskindirektivet (Direktiv 2006/42/EC)  
 is in conformity with the relevant provisions of the Machinery Directive (2006/42/EC)  
 konform ist mit den Bestimmungen der EG-Maschinenrichtlinie (Direktiv 2006/42/EG)  
 Satisfait à l'ensemble des dispositions pertinentes de la Directive Machines (2006/42/CE)  
 voldoet aan de bepalingen van de Machinerichtlijn (Richtlijn 2006/42/EC)  
 corresponde a las exigencias básicas de la Directiva sobre Máquinas (Directiva 2006/42/EC)
- er i overensstemmelse med følgende andre CE-direktiver  
 is in conformity with the provisions of the following other EC-Directives  
 konform ist mit den Bestimmungen folgender weiterer EG-Richtlinien  
 Est conforme aux dispositions des Directives Européennes suivantes  
 voldoet aan de bepalingen van de volgende andere EG-richtlijnen  
 está en conformidad con las exigencias de las siguientes directivas de la CE

2014/30/EU ; 1935/2004 ; 10/2011 ; 2023/2006 ; RoHS 2011/65/EU , 822/2013 (DK only)

Endvidere erklæres det  
 And furthermore, we declare that  
 Und dass  
 Et déclare par ailleurs que  
 En dat  
 Además declaramos que

- at de følgende (dele af) harmoniserede standarder, er blevet anvendt  
 the following (parts/clauses of) European harmonised standards have been used  
 folgende harmonisierte Normen (oder Teile/Klauseln hieraus) zur Anwendung gelangten  
 Les (parties/articles des) normes européennes harmonisées suivantes ont été utilisées  
 de volgende (onderdelen/bepalingen van) geharmoniseerde normen/nationale normen zijn toegepast  
 las siguientes normas armonizadas y normas nacionales (o partes de ellas) fueron aplicadas

EN454:2014 ; EN60204-1:2006; EN12100-2011

EN61000-6-1:2007; EN61000-6-3:2007

DS/EN 1672-2 + A1:2009

**Innehåll i örsäkran om maskinens överensstämmelse**, (Maskindirektivet 2006/42/EG, bilaga 2, A)  
**Contenuto della dichiarazione di conformità per macchine**, (Direttiva 2006/42/CE, Allegato II, parte A)  
**Sisukord masina vastavusdeklaratsioon**, (Masinadirektiiv 2006/42/EÜ, lisa II, punkt A)  
**Treść Deklaracja zgodności dla maszyn** (Dyrektywa maszynowa 2006/42/WE, Załącznik II, pkt A)  
**Sisältö vaatimustenmukaisuusvakuutus koneesta** (Konedirektiivi 2006/42/EY, Liite II A)

SV  
IT  
ET  
PL  
FI

Tillverkare; Fabbricante; Tootja; Producent; Valmistaja:

Varimixer A/S

Adress; Indirizzo; Aadress; Adres; Osoite:

Kirkebjerg Søpark 6, DK-2605 Brøndby, Denmark

Namn och adress till den person som är behörig att ställa samman den tekniska dokumentationen:

Nome e indirizzo della persona autorizzata a costituire il fascicolo tecnico

Tehnilise kausta volitatud koostaja nimi ja aadress

Imię i nazwisko oraz adres osoby upoważnionej do przygotowania dokumentacji technicznej

Henkilön nimi ja osoite, joka on valtuutettu kokoamaan teknisen tiedoston

Namn; Nome e cognome; Nimi; Imię i nazwisko; Nimi:

Kim Jensen

Adress; Indirizzo; Aadress; Adres; Osoite:

Kirkebjerg Søpark 6, DK-2605 Brøndby, Denmark

Ort och datum; Luogo e data; Koht, kuupäev; Miejsowość, data; Paikka, aika:

Brøndby, 14-03-2018

Försäkrar härmed att denna blandningsmaskin

Con la presente si dichiara che questo mixer planetaria

Deklareerime käesolevaga, et Planetaarmikseri

Niniejszym oświadczamy, że mikser planetarny

vakuuttaa, että tämä mikseri tyyppi

- överensstämmer med tillämpliga bestämmelser i maskindirektivet (2006/42/EG)  
is è conforme alle disposizioni della Direttiva Macchine (Direttiva 2006/42/CE)  
vastab kehtivatele masinadirektiivi (2006/42/EÜ) nõuetele  
spełnia wymagania odpowiednich przepisów dyrektywy maszynowej (2006/42/WE)  
on konedirektiivin (2006/42/EY) asiaankuuluvien säännösten mukainen
- överensstämmer med bestämmelser i följande andra EG-direktiv  
è conforme alle disposizioni delle seguenti altre direttive CE  
vastab järgmise EÜ direktiivide nõuetele  
spełnia wymagania przepisów innych dyrektyw WE  
on seuraavien muiden EY-direktiivien säännösten mukainen

2014/30/EU; 1935/2004; 10/2011; 2023/2006; RoHS 2011/65/EU; 822/2013 (DK only)

Vi försäkrar dessutom att

e che

Lisaks ülaltoodule deklareerime, et

Ponadto oświadczamy, że

ja lisäksi vakuuttaa, että

- följande (delar/paragrafer av) europeiska harmoniserade standarder har använts  
sono state applicate le seguenti (parti/clausole di) norme armonizzate  
kasutatud on järgmisi Euroopa harmoniseeritud standardeid (või nende osi/nõudeid)  
zastosowano następujące części/klauzule zharmonizowanych norm europejskich  
seuraavia eurooppalaisia yhdenmukaistettuja standardeja (tai niiden osia/kohtia) on sovellettu

EN454:2014; EN60204-1:2006; EN12100-2011

EN61000-6-1:2007; EN61000-6-3:2007

DS/EN 1672-2 + A1:2009